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SEC. 13. Upon any meat, fowl, fish, or vegetables being found by any inspector of the health department in a condition which renders them, in his opinion, unwholesome and unfit for use as human food, he is empowered, authorized, and directed to immediately condemn the same and cause them to be removed to the garbage plant for destruction, and to report his action to the health officer.

SEC. 14. No person shall vend meat or other product of any cattle, sheep, or swine in the city of Elyria, Ohio, in quantities less than the quarter unless he shall have first obtained a permit from the board of health to do so.

SEC. 15. All meat permits shall be renewed annually in January, for which a charge of \$1 shall be made. Permits issued after July 1 shall be charged for at the rate of 50 cents for each permit covering the second half of the year only.

SEC. 16. All applicants for a permit shall state—

(a) The applicant's name, post-office address, and the place or places of business.

(b) If the applicant buys part or all of his meat from others, the name and addresses of all such persons.

(c) The applicant butchers his own meat, the location of the slaughterhouse, the days and the time of day the larger amount of the killing is done.

SEC. 17. The board of health may refuse to grant such permit and may revoke the same when granted if the applicant or person to whom the permit is issued does not comply with the lawful rules and regulations now in force, or that may hereafter be adopted by the board of health for the sale of meat.

SEC. 18. No butcher or other person shall bring into the city of Elyria or sell or offer for sale in the city of Elyria for human food any calf or any part of the meat thereof which at the time it was killed was less than four weeks old, or any pig or any part of the meat thereof which at the time it was killed was less than five weeks old, or any lamb or any part of the meat thereof which at the time it was killed was less than eight weeks old.

SEC. 19. All animals at the stockyards or in possession of any butcher, intended for slaughter for the city markets or stores, when condemned according to the provisions of this code by the meat inspector, must not be slaughtered except in the presence of the inspector, due notice being sent by the butcher to the health office for that purpose. All carcasses or parts of carcasses that are condemned by the meat inspector shall be rendered unfit for food by treatment with kerosene oil.

SEC. 20. All meat shipped into the city for sale or offered for sale shall be subject to inspection by the meat inspector.

SEC. 21. All meat condemned in the city by Government or State inspectors shall be destroyed under the supervision and subject to the directions of the dairy and food inspector.

SEC. 22. No meat, fish, or vegetables not being fresh, sound, wholesome, or any meat or fish that died of disease or accident shall be brought into the city or offered or held for sale as food anywhere in the city of Elyria, nor shall any such articles be kept or stored therein.

SEC. 23. Whoever violates any provisions of the above resolution, or obstructs or interferes with the execution thereof, or willfully or illegally omits to obey any provisions of said resolution shall be fined not to exceed \$100 or imprisonment for not to exceed 90 days, or both; but no person shall be imprisoned hereunder for the first offense, and the prosecution shall always be as and for a first offense, unless the affidavit upon which the prosecution is instituted contains the allegation that the offense is a second or repeated offense.

SEC. 24. This resolution shall be in force and effect from and after the earliest period allowed by law.

[Ordinance adopted July 28, 1911.]

#### FLINT, MICH.

#### FOODSTUFFS—PROTECTION OF FOODSTUFFS AND THE CONSTRUCTION AND MAINTENANCE OF PLACES WHERE FOOD IS PREPARED OR STORED.

Rule 1. No place for the care or storage of food or its manufacture shall be located upon grounds which are unfit and insanitary for the same.

Rule 2. The surfaces of floors, walls, and ceilings are to be hard and as smooth as possible that they may be readily cleaned. Floors which are often wet with decomposable material must be so laid that they drain properly and so that they may be easily washed down.

Tables, benches, dough troughs, etc., are to be freely movable on casters so that the floors underneath are easily accessible. Unnecessary woodwork and fixtures attached to the walls are to be avoided.

The tops of working tables, benches, dough troughs, and similar articles must be smooth and free from unnecessary roughness so that they may readily be cleaned. Resurfacing or redressing shall be done when found advisable to furnish suitable working surfaces.

Rule 3. The doors are to be screened by self-closing screen doors, and all outlets are to be screened. There must be sufficiently screened outlets for ventilation. Fans are to be used if needed to secure ventilation.

There must be sufficient light, preferably daylight, to render easy the use, care, and inspection of all the rooms. This does not apply to storerooms for fruit when ripening where darkness is preferred.

Rule 4. There must be sufficient provision, outside of the workrooms, for storage of food materials, refuse, fuel, unused clothing, and other necessary accessories, not adding to the cleanliness of the workrooms.

Rule 5. No water-closet will be allowed in any room where food or the material from which it is made is kept or used; nor shall there be any direct connection with such rooms. The doors from water-closets must be self-closing by springs or otherwise and be kept closed. Windows in such closets must be screened as well as any other openings, such as ventilators.

Rule 6. Sleeping rooms, if present, must be separated by complete partitions from rooms where food or food materials are used or stored.

Rule 7. The present water furnished by the city must not be used in the preparation of food that is not cooked after such use. No water, unless from a strictly sanitary source, shall be used for such purpose.

Rule 8. The walls and ceilings of workroom are to be whitewashed once every six months, or well painted every five years or oftener, and washed with soap and water every six months or oftener.

Rule 9. All premises and appliances must be kept strictly clean at all times. Racks, hooks, meat-blocks, tables, benches, the walls and doors of coolers, and all utensils are to be scraped or washed and scrubbed often enough to keep them free from accumulations of the materials which come in contact with them.

Rule 10. All food exposed for display or for any purpose outside of screened rooms must be screened. This applies more particularly to the exposure of fruits, etc., in front of stores.

Rule 11. No bottling of milk shall be allowed on the streets. Whenever milk-bottle caps are found carried on milk wagons it shall be considered evidence that such bottling is practiced.

In the interpretation of the above rules, screening, etc., shall be considered necessary only during fly time. And whenever there shall come to the board exceptions made necessary by the character of the work, such as cellars for ripening fruits, etc., the board may, at its discretion, modify such rules.

[Regulations, Board of Health, adopted Jan. 1, 1912.]

## NEW YORK, N. Y.

### COMMON DRINKING CUP—USE OF IN PUBLIC PLACES PROHIBITED.

"SEC. 189. The use of a common drinking cup or receptacle for drinking water in any public place or in any public institution, hotel, theater, factory, public hall or public school, or in any railroad station or ferryhouse in the city of New York, or the furnishing of such common drinking cup or receptacle for use in any such place, is hereby prohibited."

[Addition to sanitary code adopted Mar. 21, 1911. Effective Oct. 1, 1911.]